



IRONWORKS HOTEL

WEDDINGS MENU

608.368.7610 | sales@ironworkshotel.com

EXCLUSIVELY CATERED BY

MERRILL &
HOUSTON'S
Steak Joint

500 Pleasant Street | Beloit, Wisconsin | 608.313.0700

AMENITIES

The following items are included in your wedding rental fee:

Legacy or Heritage suite on wedding night with late checkout
Overnight stay and dinner for two on your 1-year anniversary
Complimentary wedding tasting for up to 6 people
Access to banquet rooms from 9 a.m. - midnight on day of wedding
Table linens (white or black)
Linen napkins (white or black)
Dinnerware, silverware and glassware
Wooden butcher block sweetheart table
Two canvas bride and groom chairs
Exclusive access to the banquet patio with fire pit
Cake cutting and dessert service
Bartender and private bar

Room rental fee is due with the signed contract and is non-refundable.

GF = Gluten Free V = Vegetarian W = Vegan

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All food, beverage, rentals, room rentals and audio-visual equipment are subject to a 23% taxable service charge and a 5.5% State of Wisconsin & local sales tax.



COPPER PACKAGE

The following items are included with the Copper Package:

TWO HOUR BEER, WINE & SODA OPEN BAR

TWO DISPLAY HORS D'OEUVRES

TWO-COURSE PLATED DINNER

COPPER PACKAGE

The following items are included with the Copper Package:



Beer, Wine & Soda Open Bar TWO HOURS

Draft
Spotted Cow

Bottled
Miller Lite, Modelo, Capital Amber, Warped Speed Scotch Ale

Canned
Hard Seltzer, Heineken O.O

House Wine
Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Coke Products

Hors D'Oeuvres CHOOSE TWO

All options are displayed

Wisconsin Cheese & Sausage
Served with crackers

Vegetable Crudit 
Fresh vegetables and ranch

Fruit Display
Fresh seasonal selection

Pico de Gallo & Guacamole
Served with tortilla chips

Artichoke & Spinach Dip
Served with fried pita points

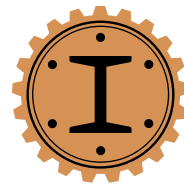
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COPPER PACKAGE Continued

The following items are included with the Copper Package:



Two Course Plated Dinner

Served with a garden salad and choice of potato, vegetable, and a house roll.
Our steaks are prepared medium.

Garden Salad

Mixed greens, carrots, beets, tomato, cucumber & champagne vinaigrette

SELECT ONE

Garlic Mashed **GF | V**

Parmesan Au Gratin **GF | V**

SELECT ONE

Green Bean Almondine **GF | V**

Chef's Mix Vegetable **GF | VV**

Glazed Carrots **GF | V**

SELECT UP TO THREE

Entrées

Tenderloin Filet **GF | 8OZ | \$91**

Most tender of cuts

Top Sirloin **GF | 8OZ | \$74**

Most flavorful & tender of sirloin cuts

Prime French Pork Chop **10OZ | \$73**

Bone-in, center cut with cognac peppercorn sauce

Atlantic Salmon **GF | \$74**

Grilled and served with a lemon beurre blanc sauce

Chicken Florentine **\$69**

Stuffed with creamed spinach & topped with sherry butter

Herb Baked Chicken **\$67**

Airliner breast seasoned with garlic, thyme, and rosemary finished with dijon cream sauce

Wild Mushroom Ravioli **V | \$67**

Mushroom-stuffed pillows with asparagus & tomatoes sautéed in basil & garlic butter sauce

Eggplant Parmesan **V | \$65**

Panko bread crumbs, marinara & parmesan

Portabella Tower **VV | GF | \$65**

Chef's mixed vegetables & marinara

Vegetable Scampi **VV | GF | \$66**

Chef's mixed vegetables, linguini, garlic & olive oil

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STEEL PACKAGE

The following items are included with the Steel Package:

- THREE HOUR PREMIUM OPEN BAR**
- THREE DISPLAY OR BUTLER-PASSED HORS D'OEUVRES**
- TWO-COURSE PLATED DINNER**
- CHAMPAGNE TOAST**
- ONE SIGNATURE COCKTAIL**
- COFFEE STATION**
- LATE NIGHT SNACK**

STEEL PACKAGE

The following items are included with the Steel Package:



Premium Open Bar **THREE HOURS**

Premium Liquors

Vodka: Wheatley, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's
Bourbon: Jim Beam | Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

Draft Beer

Spotted Cow

Bottled

Miller Lite, Modelo, Capital Amber, Warped Speed Scotch Ale

Canned

Hard Seltzer, Heineken O.O

House Wine

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Coke Products

Upgrade to Top Shelf Liquors **\$5/GUEST**

Hors D'Oeuvres **CHOOSE THREE**

DISPLAY OPTIONS

Wisconsin Cheese & Sausage

Served with crackers

Vegetable Crudité

Fresh vegetables served with ranch

Fruit Display

Fresh seasonal selection

Pico de Gallo & Guacamole

Served with tortilla chips

Artichoke & Spinach Dip

Served with fried pita points

BUTLER PASSED OPTIONS

Caprese Kabobs

Tomato, fresh mozzarella, basil, balsamic reduction

Bruschetta & Crostini

Tomatoes, garlic, basil, asiago

Crab Stuffed Mushrooms

Baked in our seasoned sherry butter

Siciliano Steak Bites

Italian breaded tenderloin with Sriracha aioli

Cocktail Meatballs

Pork meatballs tossed in homemade BBQ sauce

Coconut Shrimp

Deep fried and served with strawberry dipping sauce

Vegetable Spring Rolls

Served with a sweet chili sauce

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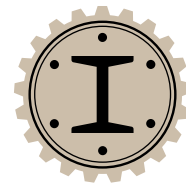
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STEEL PACKAGE

Continued

The following items are included with the Steel Package:



Two Course Plated Dinner

Served with a choice of potato, vegetable, salad, and a house roll.
Our steaks are prepared medium.

SELECT ONE

Garlic Mashed GF | V

Parmesan Au Gratin GF | V

SELECT ONE

Green Bean Almondine GF | V

Chef's Mix Vegetable GF | VV

Glazed Carrots GF | V

SELECT ONE

Garden Salad

Mixed greens, carrots, beets, tomato, cucumber and champagne vinaigrette

Caesar Salad

Romaine, parmesan cheese, & croutons served with a Caesar dressing

Wedge Salad

Iceberg, tomatoes, onions, bacon, crumbled blue cheese & bleu cheese dressing

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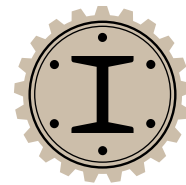
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STEEL PACKAGE

Continued

The following items are included with the Steel Package:



SELECT UP TO THREE

Entrées

Petite Tenderloin Filet* GF | 8OZ | \$122

Most tender of cuts

Top Sirloin GF | 8OZ | \$106

Most flavorful & tender of sirloin cuts

Prime French Pork Chop 10OZ | \$108

Bone-in, center cut with cognac peppercorn sauce

Atlantic Salmon GF | \$98

Grilled and served with a lemon beurre blanc sauce

Chicken Florentine \$94

Stuffed with creamed spinach & topped with sherry butter

Herb Baked Chicken \$92

Airliner breast seasoned with garlic, thyme, and rosemary finished with dijon cream sauce

Wild Mushroom Ravioli V | \$93

Mushroom-stuffed pillows with asparagus & tomatoes sautéed in basil & garlic butter sauce

Eggplant Parmesan V | \$91

Panko bread crumbs, marinara & parmesan

Portabella Tower WV | GF | \$91

Chef's mixed vegetables & marinara

Vegetable Scampi WV | GF | \$92

Chef's mixed vegetables, linguini, garlic & olive oil

Late Night Snack

16" House-Made Pizzas

Two Toppings Pizza | Additional Toppings \$2/person

Toppings: Sausage | Pepperoni | Bacon | Mushroom | Onion | Green Peppers | Green Olives

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IRON PACKAGE

The following items are included with the Iron Package:

FIVE HOUR PREMIUM OPEN BAR

THREE DISPLAY OR BUTLER-PASSED HORS D'OEUVRES

TWO-COURSE PLATED DINNER

CHAMPAGNE TOAST

TWO SIGNATURE COCKTAILS

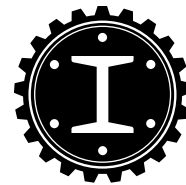
HOUSE WINE POUR WITH DINNER

COFFEE STATION

LATE NIGHT SNACK

IRON PACKAGE

The following items are included with the Iron Package:



Premium Open Bar FIVE HOURS

Premium Liquors

Vodka: Wheatley, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's
Bourbon: Jim Beam | Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

Draft Beer

Spotted Cow

Bottled

Miller Lite, Modelo, Capital Amber, Warped Speed Scotch Ale

Canned

Hard Seltzer, Heineken O.O

House Wine

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Coke Products

Upgrade to Top Shelf Liquors \$5/GUEST

Hors D'Oeuvres CHOOSE THREE

DISPLAY OPTIONS

Wisconsin Cheese & Sausage

Served with crackers

Wisconsin Charcuterie

Local cheese, local meats, classic accompaniments

Vegetable Crudité

Fresh vegetables served with ranch

Fruit Display

Fresh seasonal selection

Pico de Gallo & Guacamole

Served with tortilla chips

Artichoke & Spinach Dip

Served with fried pita points

Whipped Feta

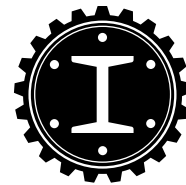
Served with fried pita points

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IRON PACKAGE Continued



The following items are included with the Iron Package:

Hors D'Oeuvres Continued

BUTLER PASSED OPTIONS

Cosmopolitan Shrimp Shooter

Served with cosmo cocktail sauce

Antipasto Kabobs

Olives, tomato, artichoke, salami, and fresh mozzarella

Bleu Cheese Walnut Crostini

Drizzled with honey on grilled ciabatta bread

Caprese Kabobs

Tomato, fresh mozzarella, basil, balsamic reduction

Bruschetta & Crostini

Tomatoes, garlic, basil, and asiago

Crab Stuffed Mushrooms

Baked in our seasoned sherry butter

Siciliano Steak Bites

Italian breaded tenderloin with Sriracha aioli

Cocktail Meatballs

Pork meatballs tossed in homemade BBQ sauce

Crab Cakes

Baltimore style with an orange coconut sauce

Coconut Shrimp

Deep fried and served with strawberry dipping sauce

Vegetable Spring Rolls

Served with a sweet chili sauce

Chicken Skewers

Marinated with maple chili BBQ sauce

Spanakopita

Spinach, cream cheese, and spices wrapped in light phyllo dough

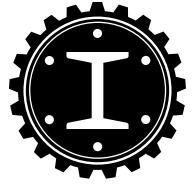
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IRON PACKAGE

Continued



The following items are included with the Iron Package:

Two Course Plated Dinner

Served with a choice of potato, vegetable, salad or soup, and a house roll.
Our steaks are prepared medium.

SELECT ONE

Garlic Mashed GF | V

Parmesan Au Gratin GF | V

SELECT ONE

Green Bean Almondine GF | V

Chef's Mixed Vegetable GF | VV

Glazed Carrots GF | V

SELECT ONE SOUP OR SALAD

Tomato Basil Bisque
Creamy tomato herb soup

Garden Salad
Mixed greens, carrots, beets, tomato, cucumber & champagne vinaigrette

Caesar Salad
Romaine, parmesan cheese, & croutons served with a Caesar dressing

Wedge Salad
Iceberg, tomatoes, onions, bacon, crumbled blue cheese & bleu cheese dressing

Crisp Apple Salad
Goat cheese, candied pecans, and dried cranberries served with a champagne vinaigrette

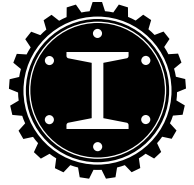
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IRON PACKAGE

Continued



The following items are included with the Iron Package:

SELECT UP TO THREE

Entrées

Surf & Turf* GF | \$160

7oz South African Lobster Tail & 6oz Filet of Beef

Tenderloin Filet* GF | 8OZ | \$144

Most tender of cuts

Top Sirloin GF | 8OZ | \$126

Most flavorful & tender of sirloin cuts

Prime French Pork Chop 10OZ | \$130

Bone-in, center cut with cognac peppercorn sauce

Atlantic Salmon GF | \$123

Grilled and served with a lemon beurre blanc sauce

Chicken Florentine \$120

Stuffed with creamed spinach & topped with sherry butter

Herb Baked Chicken \$118

Airliner breast seasoned with garlic, thyme, and rosemary finished with dijon cream sauce

Wild Mushroom Ravioli V | \$121

Mushroom-stuffed pillows with asparagus & tomatoes sautéed in basil & garlic butter sauce

Eggplant Parmesan V | \$119

Panko bread crumbs, marinara & parmesan

Portabella Tower WV | GF | \$119

Chef's mixed vegetables & marinara

Vegetable Scampi WV | GF | \$120

Chef's mixed vegetables, linguini, garlic & olive oil

SELECT ONE

Late Night Snack

16" House-Made Pizzas

Two Toppings Pizza | Additional Toppings \$2/person

Toppings: Sausage | Pepperoni | Bacon | Mushroom | Onion | Green Peppers | Green Olives

Nacho Bar

Chips | Cheese Sauce | Beef | Sour Cream | Tomatoes | Onions | Olives | Jalapeños | Pico de Gallo

Chicken Wings

Buffalo | BBQ | Ranch | Blue Cheese | Carrots | Celery

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BAR PACKAGE ADD-ONS

Beer, Wine & Soda Package

1 HOUR - \$18/GUEST 2 HOURS - \$23/GUEST 3 HOURS - \$27/GUEST 4 HOURS - \$30/GUEST EACH ADDITIONAL HOUR AFTER 4 - \$3/GUEST

Bottled

Miller Lite, Modelo, Capital Amber, Warped Speed Scotch Ale

Canned

Hard Seltzer, Heineken O.O

House wine

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Coke products

Premium Package

1 HOUR - \$21/GUEST 2 HOURS - \$27/GUEST 3 HOURS - \$32/GUEST 4 HOURS - \$37/GUEST EACH ADDITIONAL HOUR AFTER 4 - \$3/GUEST

Beer, wine & soda package plus

Premium Liquors

Vodka: Wheatley, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's

Bourbon: Jim Beam | Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

Top Shelf Package

1 HOUR - \$26/GUEST 2 HOURS - \$33/GUEST 3 HOURS - \$39/GUEST 4 HOURS - \$45/GUEST EACH ADDITIONAL HOUR AFTER 4 - \$3/GUEST

Beer, wine & soda package plus

Top Shelf Liquors

Vodka: Wheatley, Tito's, Grey Goose | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater, Hendricks Scotch:

Dewar's, Johnny Walker Black | Bourbon: Jim Beam, Makers Mark | Whiskey: Seagram's 7, Jack Daniel's

Brandy: Christian Brothers, Korbel | Tequila: Jose Cuervo, Mi Campo

Additional Options

Champagne toast \$4/GUEST

Wine service with dinner SEE WINE LIST

House wine pour \$8/GUEST

Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Signature Drinks AVAILABLE UPON REQUEST BASED ON SELECTION

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BAR SERVICE

Per Consumption

Domestic Bottles **\$5 & UP**
Miller Lite

Premium Bottles & Cans **\$7 & UP**
Spotted Cow, Modelo, Capital Amber, Warped Speed Scotch Ale, Heineken O.O, Hard Seltzer

Domestic Half Barrel **\$430**

Premium Half Barrel **\$530 & UP**

Premium Liquor **\$9 & UP**
Vodka: Wheatley, Tito's | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater | Scotch: Dewar's | Bourbon: Jim Beam
Whiskey: Seagram's 7 | Brandy: Christian Brothers | Tequila: Jose Cuervo

Top Shelf Liquor **\$11 & UP**
Vodka: Wheatley, Tito's, Grey Goose | Rum: Bacardi, Captain Morgan, Malibu | Gin: Beefeater, Hendricks
Scotch: Dewar's, Johnny Walker Black | Bourbon: Jim Beam, Makers Mark
Whiskey: Seagram's 7, Jack Daniel's | Brandy: Christian Brothers, Korbel | Tequila: Jose Cuervo, Mi Campo

House Wines **\$10/GLASS | \$40/BOTTLE**
Chardonnay, Pinot Grigio, Moscato, Cabernet, Red Blend, Merlot

Signature Spritzer **\$76/GALLON | 3 GALLON MINIMUM PER SELECTION**
Classic Sangria, Apple Cider Sangria, Berry, Peach or Rum Punch with fresh fruit, ginger ale, and Sprite

Infused Water Station **\$20/GALLON | 3 GALLON MINIMUM**

*Additional charges apply for specialty drinks (on the rocks, martinis, etc.)

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EXPANDED MENU

Kids Menu Options \$25 PER CHILD (12 AND UNDER)

Includes lemonade & soda

SELECT ONE

Grilled Chicken Breast
With fries & fruit

Chicken Strips
With fries & fruit

Macaroni and Cheese - with fruit

Pasta with Marinara - with fruit

Late Night Snack

16" House-Made Pizzas **\$24/EACH**

Two Toppings Pizza | Additional Toppings \$2/person

Toppings: Sausage | Pepperoni | Bacon | Mushroom | Onion | Green Peppers | Green Olives

Nacho Bar **\$12/GUEST**

Chips | Cheese Sauce | Beef | Sour Cream | Tomatoes | Onions | Olives | Jalapeños | Pico de Gallo

Chicken Wings **\$15/GUEST**

Buffalo | BBQ | Ranch | Blue Cheese | Carrots | Celery

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BRUNCH SERVICE

Available until 1 P.M. | 25 guest minimum | 1 hour of service

\$43/guest | Each additional hour - \$6/guest

SELECT TWO MEATS

Bacon

Sausage

Garlic Parmesan Chicken

Cherry Smoked Ham

Sliced Beef

SELECT TWO POTATOES:

Potatoes O'Brien

Mashed Potatoes

Parmesan Au Gratin

SELECT TWO SALADS:

Garden Salad

Caesar Salad

Italian Pasta Salad

Broccoli Salad

ALSO INCLUDES

Omelet Station

Chef-stationed omelets made-to-order

Baked French Toast

Seasonal Fruit

Dessert

Brownies and mini crème brûlée

Orange Juice, Coffee & Hot Tea

BRUNCH ADD-ONS

Morning Indulgence Package \$23/GUEST | EACH ADDITIONAL HOUR \$3/GUEST | 2 HOURS OF SERVICE

Includes Mimosa Bar, Bloody Mary Bar, Beer, Wine & Soda

Beer, Wine & Soda

Bottled beer, house wine, & Coke products

Mimosa Bar*

Orange, pineapple, and cranberry juice with seasonal berries and champagne

Bloody Mary Bar*

Wisconsin cheese, beef stick, pickle & olives

*Can be ordered à la carte for \$18/guest

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ADD-ON AMENITIES

Ceremony Fee **\$1000**

Includes setup & breakdown

120" floor length linens **\$15/EACH**

Colored Napkins **\$1/EACH**

Quantities of 100

Floor Lanterns **\$75**

Bottled water station **\$3/BOTTLE**

Outside ceremony only

Champagne **\$25/BOTTLE**

Outside ceremony only

Gold plate chargers **\$1.50/EACH**

Two votives with floating candles **\$12/TABLE**

Microphone **\$35/EACH**

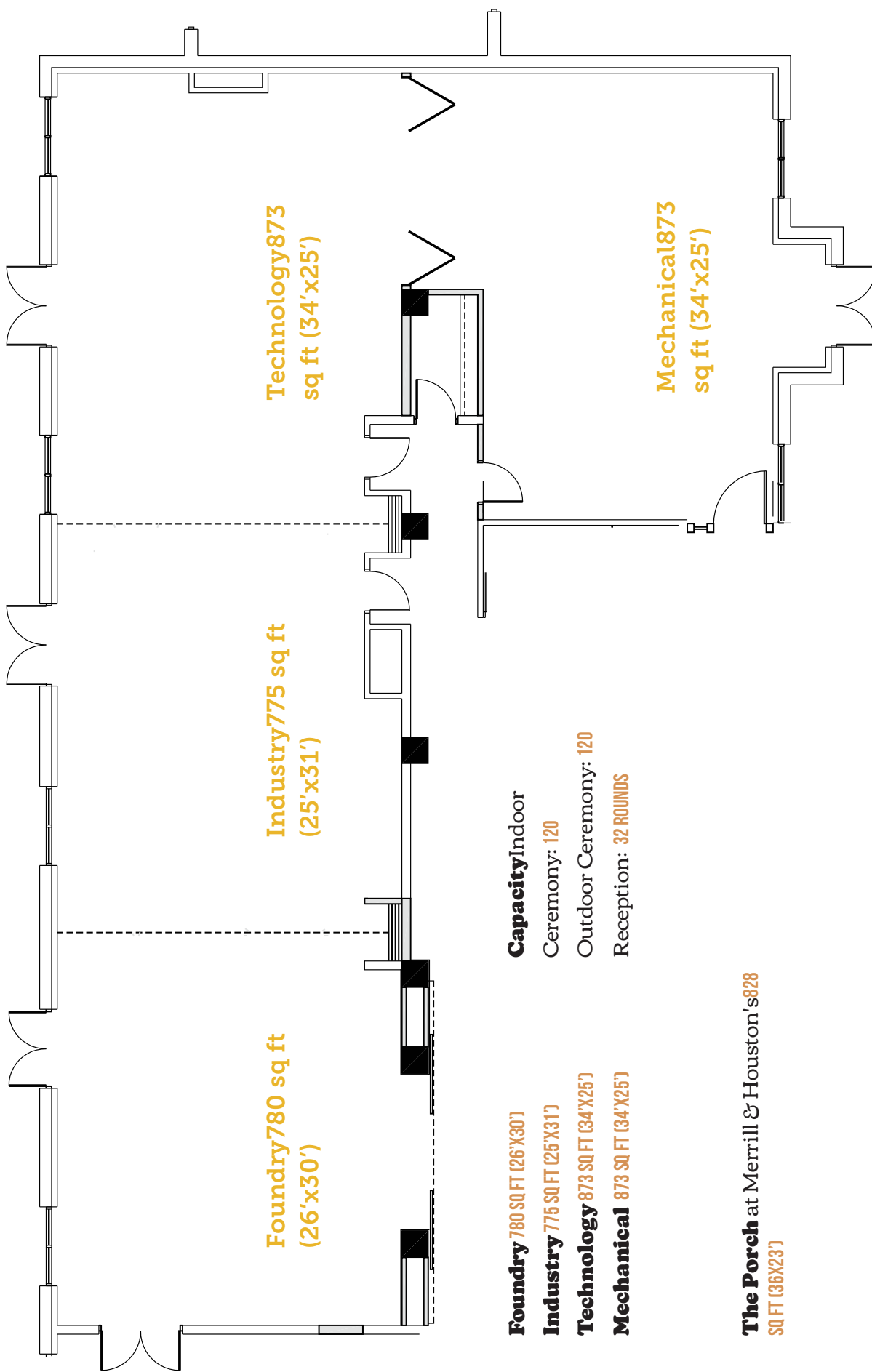
4K Ultra HD TV **\$175**

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The Porch at Merrill & Houston's828
36'x23'